Farmhouse Herbed Stuffing

**Ingredients**
- 8 tablespoons (1 stick) unsalted butter
- 2 medium onions, cut into ¼ inch dices (3 C.)
- 6 stalks celery with leaves, cut into 1/4-inch dices (2½)
- 1 (14-ounce) package seasoned bread stuffing cubes
- 1/3 cup fresh parsley, chopped
- 1 teaspoon celery salt
- 1 teaspoon dried sage, crumbled
- 1 teaspoon dried rosemary, crushed
- 1/2 teaspoon dried thyme, crumbled
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 1/4 cups hot Homemade Turkey Stock or canned turkey stock, plus 1/2 cup more if baking all of stuffing outside of turkey

**Directions**
1. In 12-inch, heavy skillet over moderate heat, heat butter until hot but not smoking. Stir in onion and celery, cover, and cook, stirring occasionally, until soft, 15 to 20 minutes. (Vegetables can be prepared up to 1 day ahead and refrigerated. Reheat before continuing: In 12-inch, heavy skillet over moderately high heat, sauté, stirring often, until heated through, about 5 min.)
2. Transfer to large bowl and add stuffing cubes, parsley, celery salt, sage, rosemary, thyme, salt, and pepper. Stir in 1 1/4 cups hot stock.
3. If using to stuff turkey: Use immediately to fill cavities and spread remainder in baking dish as directed in recipe.
4. If baking entire recipe as side dish: Preheat oven to 350°F and butter 3-quart casserole or 9-by 13-inch baking dish. Transfer stuffing to dish and drizzle with 1/2 cup hot stock. Cover with aluminum foil and bake until heated through, about 30 minutes. Uncover and bake until top is slightly crisp and golden, about 10 minutes longer. Serve immediately.

New-School Cranberry Salad

**Ingredients**
- 4 cups fresh cranberries
- 1 cup dried cherries
- 3/4 cup sugar
- 1/2 cup fresh orange juice
- 1 cup orange segments
- 1 cup peeled and chopped Bartlett pears (about 2 pears)
- 1/2 cup chopped fresh pineapple

**Directions**
1. Bring first 4 ingredients and 1/4 cup water to a boil in a large saucepan over medium-high heat, stirring often.
2. Reduce heat to medium, and simmer, stirring occasionally, 20 to 25 minutes or until cranberries pop and mixture thickens.
3. Remove from heat, and let stand 15 minutes.
4. Stir in orange segments and remaining ingredients. Transfer to a bowl; cover and chill 2 to 12 hours.